

CHRISTMAS LUNCH

3 COURSE LUNCH FROM £24.95 pp

(Fridays & Saturdays £26.95pp)

ENTREES

LA VELOUTE *de panais au curry (V)*
Curried parsnip soup & pain de campagne

LA TERRINE *du Chef*
Home-made chef's terrine, spiced apple chutney, cornichons & toasted pain de campagne

LE SAUMON FUMÉ *Écossais*
Scottish smoked salmon, caper berries, lemon, horseradish crème fraîche & rocket salad

LA SALADE *au Chevre Chaud*
Maple glazed goats' cheese, baby salad leaves, roasted baby beetroot, rustic croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts & pumpkin seeds

LES GAMBAS *Flambées*
King prawns, Calvados apple brandy, beurre blanc sauce, smoked paprika oil & toasted pain de campagne

PRINCIPAUX

LA DINDE DE NOEL *farcié en ballotine*
Turkey ballotine stuffed with pancetta, sausage meat & chestnuts, chipolata, duck fat roast potatoes, honey roast root vegetables & rich red wine jus

LE DEMI POULET *rôti*
Half smoked paprika & thyme marinated chicken, roasted on the spit, served with goose fat roast potatoes, honey roasted vegetables & jus de rôti

LES GNOCCHIS *à la Truffe Noire (v) (vg)*
Sautéed black truffle gnocchi, Mediterranean vegetable & rich tomato ragoût, rocket, fennel & red onion salad. A vegan & gluten free option is available

LE SAUMON *Poêlé*
Pan-fried Scottish salmon, vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps

LE STEAK *frites*
255g Prime Scottish rump steak, French fries, grilled field mushroom, cherry vine tomatoes, brandy & green peppercorn sauce **Supplement £5**

LA POITRINE *de Porc*
Smoked honey glazed pork belly, black pudding with date, rosemary & thyme stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy

L'ÉPEAUTRE *Perlé (vg)*
Vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps

DESSERTS

LE GATEAU DE FROMAGE *au chocolat au lait*
Home-made white chocolate & Grand Marnier cheesecake

LA CREME *Brûlée*
Madagascan vanilla crème brûlée, fresh raspberries, Scottish shortbread

LE POSSET *du citron vert*
Lime posset & Scottish shortbread

LE PUDDING ATLANTIC *beurre caramel sale*
Warm sticky date pudding with salted caramel sauce and vanilla ice cream

LES FROMAGES *Affinés de France*
French ripened cheeses, Petit Brie from Seine-et-Marnes, Fourme D'Ambert from Auvergne, Comté Mélodie from Franche-Comté and St. Maure de Touraine from Val-de-Loire, apricots & Scottish oatcakes
Supplement £3